

CURRENT LISTING OF CLAIMS

1. (Original) Enzyme solution, characterized in that it contains one or more food colours.

Claims 2-11 are cancelled.

12. (Original) A method for storing an enzyme comprising adding to the enzyme a food color, wherein the enzyme shows no loss or less than 20% loss of activity after prolonged storage.

13. (Original) A method for storing a restriction enzyme comprising adding to the restriction enzyme a food color, wherein the enzyme shows no loss or less than 20% loss of activity after prolonged storage.

14. (Original) A method for storing a polymerase comprising adding to the polymerase a food color, wherein the polymerase shows no loss or less than 20% loss of activity after prolonged storage.

15. (Original) The method of claim 12, 13 or 14, wherein the food color is selected from the group consisting of curcumin, riboflavin, riboflavin-5'-phosphate, tartrazine, quinoline yellow, Sunset Yellow FCF, Orange Yellow S, cochineal, carminic acid, azorubine, carmoisine, amaranth, Ponceau 4R, Cochineal Red A, erythrosine, Red 2G, Allura Red AC, Patent Blue V, indigotine, indigo carmine, Brilliant Blue FCF, Green S, plain caramel, caustic sulphite caramel, ammonia caramel, sulphite ammonia caramel, Brilliant Black BN, Black PN, vegetable carbon, Brown FK, Brown HT, beta-carotene, annatto, bixin, norbixin, paprika extract, capsanthin, capsorubin, lycopene, beta-apo-8'carotenal (C30), ethyl ester of beta-apo-8'carotenal

(C30), lutein, canthaxanthin, beetroot red, betanin, calcium carbonate, titanium dioxide, aluminum, silver, gold and Litholrubine BK.

16. (Original) The method of claim 13, 14 or 15, wherein the food color is an azo dye.

17. (Original) The method of claim 13, 14 or 15, wherein the food color is a triarylmethane dye.

18. (Original) The method of claim 13, 14 or 15, wherein the food color is Ponceau 4R.

19. (Original) The method of claim 13, 14 or 15, wherein the food color is Patent Blue V.

20. (Original) The method of claim 13, 14 or 15, wherein the food color is tartrazine.

21. (Original) The method of claim 13, 14 or 15, further comprising a second food color.

22. (Original) The method of claim 21, wherein the two food colors are selected from the group consisting of Ponceau 4R, Patent Blue V and tartrazine.

23. (Original) The method of claim 13, 14 or 15, wherein the storage is for a period of up to about 1 week.

24. (Original) The method of claim 13, 14 or 15, wherein the storage is for a period of up to about 6 months.

25. (Original) The method of claim 13, 14 or 15, wherein the food color is selected from the group consisting of carmines, chlorophylls, chlorophyllins, copper complexes of chlorophylls, copper complexes of chlorophyllins, mixed carotenes, anthocyanins, iron oxides and hydroxides.